INDIA K'RAJA

Delicious

Since 1995

DINE-IN * TAKEOUT * DELIVERY * CATERING

Welcome to Henrico's First & RVA's longest-serving Indian restaurant

Family owned and operated since 1995

Thank you for the opportunity to serve You!

Our mission is to provide an exceptional yet unpretentious dining experience, with authentic cuisine and genuinely warm, humble service. Should we ever fall short, please request the owner so we may personally ensure your satisfaction.

Direct Delivery/Takeout at RVAIndian.com

Scan to Order

DOORDASH Uber Eats GRUBHUB

- Gluten Free - Vegan

(804)965-6345 9051 West Broad St., Ste #5, Henrico VA 23294 IndiaKRaja.com

APPETIZERS

Vegetable Samosa
Triangular pastry turnovers stuffed with potatoes 6

Lamb Samosa
Triangular pastry turnovers with ground lamb 9

Paneer Pakora
Crispy Indian cheese fritters made with lentil batter 7

Vegetable Pakora
Assorted vegetable fritters made with lentil batter 6

Tandoori Chicken
Bone-in Chicken in yogurt marinade baked in clay oven 7

Onion Bhaji
Crispy sliced onion fritters made with lentil batter 6

Chicken Pakora
Chicken fritters made with lentil batter 8

Paneer / Cauliflower 65
Marinated Paneer or Cauliflower with soy yogurt glaze 8

Chicken 65
Marinated chicken bites with soy yogurt glaze 9

Aloo Tikki
Mildly spiced potato patties with cumin & onions 5

Shrimp Pakora
Jumbo shrimp fritters made with lentil batter 9

SOUPS / SALADS
(Bottomless w/ Entrée, dine-in)

Mango Soup 6
Chicken Lentil Soup 8
Mulligatawny Soup 7
Garden Salad 8
Raja's Salad (w/ Nuts, Raisins & Honey) 9

ACCOMPANIMENTS

Raita (Vegetable yogurt dip) 2
Papadum (Lentil wafers) 2
Mint Chutney (Fresh mint dip) 2
Mango Chutney (Mango preserve) 2
Onion Chutney (Spicy Onion relish) 2
Tamarind Chutney (Sweet & Sour dip) 2
Achaar (Spicy Vegetable pickle) 2
Assorted Tray (A sampler of above) 10

RAJA'S SIGNATURE DELICACIES

***Chef's original creations, you can find only here! - Mild, Medium or Hot!**

Chicken Pasanda* Boneless chicken in a creamy mango sauce with almonds and raisins 18
Fish Pattaya Fillet of seasonal catch cooked with garden vegetables in coconut lemon sauce. 19
Lamb Rangeela* Boneless lamb cubes in a creamy tomato spinach sauce with fresh herbs. 20
Amritsari Salmon Beer battered salmon fillet with Raja's proprietary mix of nigella & carom seeds 24
Coconut Shrimp Curry Jumbo shrimp in a ginger coconut sauce with curry leaves & mustard seeds. 20
Chicken 69* Succulent chicken in a soy yogurt sauce with curry leaves & dried peppers. 18

TANDOOR / GRILL

Tandoori Chicken Platter Chicken (bone-in) with ginger yogurt marinade baked in clay oven 18
Lamb Seekh Kabobs Ground lamb with whole spices and herbs baked in clay oven on skewers 19
Garlic Shrimp Kabobs Jumbo shrimp in lemon garlic yogurt marinade grilled to perfection 20
Malai Chicken Kabobs Chicken cubes in fresh mint & cream marinade baked in clay oven 18
Tandoori Lamb Kabobs Dry rubbed lamb cubes with ginger & garlic marinade grilled on skewers 19

CHICKEN ENTRÉES

Chicken Curry Boneless chicken in a traditional ginger/garlic gravy 17
Butter Chicken Pulled tandoori chicken in a smoked nutty tomato gravy 19
Chicken Korma Boneless chicken in a rich yogurt gravy with cashews 18
Chicken Tikka Masala Chicken breast cubes in a creamy tomato sauce 19
Chicken Chettinad Chicken in a southern gravy with coconut & curry leaves 18
Methi Chicken Chicken in a fenugreek yogurt sauce with fresh ground spices 19
Chicken Kadahi Boneless chicken in a earthy sauce with roasted spices 18
Chicken Saag Boneless chicken in a spinach sauce with fenugreek leaves 19
Chicken Jalfrezi Boneless chicken in a curry sauce with garden vegetables 18

LAMB / GOAT ENTRÉES

Lamb Curry Succulent lamb cubes in a traditional ginger/garlic gravy 18
Goat Curry Bone-in goat cubes in a traditional ginger/garlic gravy 20
Lamb Rogan Josh Boneless lamb cubes in a nutty curry gravy with almonds 19
Lamb Vin D'Aloo Boneless Lamb cubes with potatoes in a tangy spicy curry sauce 18
Lamb Korma Boneless lamb cubes in a rich yogurt gravy with cashews 20
Lamb Do Piazza Boneless Lamb cubes with twice the onions in a ginger/garlic sauce 18

BIRYANI

Indian Basmati rice cooked with choice of protein in a saffron and poppy seed stock with freshly ground spices. Served with a yogurt dip called Raita.

Chicken Biryani 17
Vegetable Biryani 15
Goat Biryani 19
Shrimp Biryani 20
Lamb Biryani 18

VEGETARIAN ENTRÉES

Chana Masala Chickpeas cooked in a cumin rich ginger & garlic blend 15
Malai Kofta Vegetable & cheese croquettes in a creamy tomato sauce 16
Daal Fry Moong daal purée tempered with cumin & onions 14
Palak Paneer Homemade cheese cubes cooked in a spinach sauce 17
Aloo Gobhi Cauliflower & potatoes sautéed with ginger & onions 15
Paneer Makhani Homemade cheese cubes in creamy tomato sauce 17
Vegetable Korma Medley of 9 vegetables in a mild creamy sauce 16
Kofta Curry Vegetable fritters cooked in a light tomato & onion sauce 15
Shahi Paneer Homemade cheese cubes in a creamy cashew sauce 17
Daal Makhani Whole black lentil & kidney beans chili with earthy spices 16
Bengan Bhurta Baked eggplant sautéed with onions & tomatoes 17
Bhindi Masala Cut okra sautéed with onions and mild spice blend 16
Vegetable Curry Medley of 9 vegetables in a light curry sauce 14

EXPRESS LUNCH MENU

Served with Rice and Naan
(Monday-Friday 11:00-3:00)

Upon request

$10 LUNCH

Daal Fry Lunch
Yellow lentil stew tempered with onions & cumin

Vegetable Curry
A medley of nine vegetables cooked in a light curry sauce

Aloo Gobhi Lunch
Cauliflower & potatoes sautéed with onions & tomatoes

Bhindi Masala
Cut okra sautéed with onions and mild spice blend

$12 LUNCH

Palak Paneer Lunch
Indian cheese cubes cooked in spinach sauce

Chana Masala Lunch
Chickpeas cooked with ginger, garlic, and a spice blend

Paneer Makhani (Butter) Lunch
Indian cheese cubes cooked in a creamy tomato sauce

Daal Makhani Lunch
Black lentils & kidney beans chili made with whole spice

Vegetable Korma Lunch
A medley of nine vegetables cooked in a creamy sauce

$13 LUNCH

Butter Chicken (Makhani) Lunch
Pulled tandoori chicken in a creamy tomato sauce

Chicken Curry Lunch
Boneless chicken preparation in a ginger-garlic sauce

Chicken Korma Lunch
A creamy chicken delicacy with cashew powder and Iris

$14 LUNCH

Lamb Curry
Boneless lamb preparation in a ginger-garlic sauce

Goat Curry Lunch
Bone-in goat preparation in a ginger & garlic sauce

Lamb Vin D'Aloo Lunch
Boneless lamb w/ potatoes in a tangy herb sauce

Lamb Korma Lunch
A creamy Lamb delicacy with cashew powder and Iris

Shrimp Jalfrezi Lunch
A Shrimp delicacy with garden vegetables

Fish Curry Lunch
Filet of fish cooked in a ginger-garlic sauce

FRESH BREADS

Naan (Enlivened flat white bread) 2.5
Garlic Naan (Fresh garlic topping) 3.5
Onion Naan (Chopped onions topping) 3.5
Roti (Whole wheat flat bread) 2.5
Lachha Paratha (Flaky butter wheat) 3.5
Cheddar Naan (Cheddar cheese) 4.5
Bullet Naan (Garlic and Chilis) 4.5
Fiesta Naan (Cheese, on, pep, tom) 5
Amritsari Aloo Kulcha (Potatoes) 5
Amritsari Keema Kulcha (Ground lamb) 6
Aloo Paratha (Potatoes) 4.5
Kabuli Naan (nuts and raisins) 5
Poori (Deep fried puffy whole wheat bread) 5

AUTHENTIC STREET FARE

Bhaturé Cholé
Deep-fried white bread(2) & a side of chana masala 13

Paani Puri
Crunchy hollow pop balls filled w/ potatoes & mint water 9

Samosa Chaat
Samosa smothered in a medley of chutneys & yogurt 10

Chaat Papdi
Flour chips with chickpeas, potatoes & chutneys 9

Saag & Makki D'Roti
Corn flat bread & traditional spinach delicacy 13

Chicken Kathi Roll
Flat shortbread roll with Chicken, Pepper & Onion 12

Vegetable Kathi Roll
Flat shortbread roll w/ Paneer, Potato & Mushrooms 11

Dahi Bhallé
Lentil cashew dumplings in ginger yogurt & tamarind 10

HOMEMADE DESSERTS

Gulab Jamun (Homemade milk balls in syrup) 5
Kheer (Traditional rice pudding) 5
Kulfi (Homemade Pistachio or Mango ice cream) 5
Gaajar Halwa (Traditional carrot pudding) 5
Ras Malai (Soft Cheese patty in reduced milk) 6
Rum Jamun (Gulab Jamun w/ Rum on Kheer) 7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies and verify ingredients. Prices subject to change without notice. 20% gratuity added for party of 6 or more.